

BRINE

WHITE GOLD DINNER

A Salt Voyage of South Caicos

5-COURSE MENU \$175 | WINE PAIRING \$150

AMUSE BOUCHE

The Beginning

**To Start Your Journey,
An Edible Piece of South Caicos' Story.**

1ST COURSE

Fragmented Lands

Deconstructed Beet

Purée, Pickled, Texture, Goat Cheese, Pistachio

2ND COURSE

Crystalline Life

Cured Hamachi

Bottarga, Mango-Scotch Bonnet, Cranberries

3RD COURSE

Flight & Furrow

Duck Confit Ravioli

Onion Consommé, Black Truffles

4TH COURSE

Shoreline & Soil

Ribeye, Lobster, Potato Fondant,
Petite Vegetables, Siphon Béarnaise

5TH COURSE

A Bloom Across the Banks

Semifreddo, Tropical Tepache Scotch Bonnet Sorbet,
Strawberry Orange Blossom Soup

Kindly inquire with your server regarding any dietary preferences or restrictions. All prices are quoted in USD, subject to 12% Government Tax, 10% Service Charge, and 5% Facility Fee. All prices are subject to changes.

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THE STORY

Brine is a culinary homage to South Caicos' salt-harvesting legacy — a journey steeped in sun, sea, and spice.

FIRST COURSE:

The origins of salt harvesting—how early settlers discovered the first natural salt pools, dried under the Caribbean sun, much like this zesty salt.

SECOND COURSE:

Fishermen and salt workers lived in harmony—salt preserved the day's catch, while coconut groves flourished along the island.

THIRD COURSE:

The Caribbean's spice trade once ran through these islands—salt was a currency as valuable as turmeric, plantains, and cacao.

FOURTH COURSE:

Salt was once known as “White Gold”, exported from South Caicos to Europe and the Americas, prized for its purity and preserving power.

FIFTH COURSE:

The last days of the Turks' salt trade, in the early 1960s, leaving behind a rich legacy of the salt industry.
